

Fondue & Raclette

Fondue

- We are happy to grate cheese for your fondue
- We recommend 200 grams per person grated
- We stock Gruyere, Swiss Emmenthal, French Emmenthal, Vacherin Fribougeois, Appenzeller (classic, surchoix and extra) and most other types of cheese you might like in your fondue mix
- We also stock cornichons, assorted pickled onions and balsamic onions
- A fondue pot is available to be loaned to use with your fondue order *subject to availability*

Raclette

- We are happy to slice cheese for your raclette
- We recommend 200 grams per person if it is for the main meal, and 100 grams per person if it is to be only part of the meal.
- We stock the following Raclettes: *subject to availability*
 - Swiss
 - French
 - French Savoyard (white wine brushed)
 - Quebec - Regular or Griffon (brushed with beer)
 - Little Qualicum (Vancouver Island)
- We also stock cornichons, pickled onions and balsamic onions
- A raclette machine is available to be loaned to use with your raclette order *subject to availability*
 - 1/4 wheel raclette machines. Serves 6-8 people

Equipment Rentals & Returns

Platters, baskets and knives will be loaned to you at no additional charge. All that is required is a credit card number for deposit on all equipment.

Delivery

We do not provide delivery service, however, platters and equipment may be picked up and returned seven days a week, anytime during our business hours

Ordering

24 hours notice is always appreciated when ordering, but advance booking is preferred to guarantee availability. We will do our best to accommodate last minute orders, but can not guarantee fresh bread.

Fondue & Raclette

Fondue pots and raclette machines must be returned within 24 hours. Additional days may be booked at a cost of \$10 each per day.

Please book ahead.

Returning Equipment

Due to the high demand for our reusable cheese platters, all equipment must be returned to les amis du FROMAGE in acceptable condition the next day after your function.

Please take note: From Dec 20-25, with a customer line up, it may not be possible to answer the phone and/or return your call right away

We recommend you book your order before December 20th to guarantee availability

Kitsilano Hours (West 2nd)

Mon-Wed 9:00 am - 6:00 pm

Thur-Fri 9:00 am - 6:30 pm

Sat 9:00 am - 6:00 pm

Sun 9:00 am - 5:00 pm

2nd avenue is open every day
except holiday Mondays

Park Royal Hours

Mon-Wed 10:00 am - 6:00 pm

Thur-Fri 10:00 am - 7:00 pm

Sat 9:30 am - 6:00 pm

Sun 11:00 am - 6:00 pm

Holidays 11:00 am - 5:00 pm

Cheese Platters Raclette Fondue

Oct 2008



Photo: Harriet Allen

les amis du FROMAGE

Vancouver

1752 W. 2nd Avenue - Vancouver, BC V6J 1H6

Tel: (604) 732-4218 Fax: (604) 736-0460

West Vancouver

518 Park Royal South - W. Vancouver, BC V7T 2W4

Tel: (604) 925-4218

Web: buycheese.com



Cheese Platters

About our Cheese Platters:

*You can be assured that we will only select cheeses of the highest quality for your platter

*All platters include garnish of grapes and dried fruits

*All cheeses are labeled for your convenience

*All of our cheese platters are presented on Art Glass platters which you return to us after your event.

*Disposable platters are available upon request

There will be an additional charge for this service

Small Cheese Platters:

*Includes 5 to 6 cheeses, chosen from our wide selection of imported and/or local varieties

*One small basket of bread and crackers

*Presented on a 12"x15" Art Glass platters which you return to us after your event

*Intended to serve 10-12 people as part of a meal or part of a reception menu

Large Cheese Platters :

*Includes 6 to 8 cheeses, chosen from our wide selection of imported and/or local varieties

*One large basket of bread and crackers

*Presented on an 18"x18" Art Glass platters which you return to us after your event

*Intended to serve 15-20 people as part of a meal or part of a reception menu

Not Able to Return Your Platters:

We can prepare your cheese tray on an attractive, reusable plastic tray. Plastic knives can also be included upon request. We will also provide crackers in their box, and bread pre-sliced

Small - \$7.00 / Large \$9.00

You may now order your cheese platters on a reusable wooden cheese tray, which will be yours to keep. These attractive trays are custom made from birch. The cost of cheese and accompaniments in not included in the price.

Small - 10"x17 3/4" / \$20.00

Large - 17 3/4" x17 3/4" / \$25.00



If specific cheeses are requested (such as local or sheep's milk for example)

the cost of the platter may be higher

Prices are subject to change

Classic Cheese Platter

Let Alice and Allison make your entertaining simple and elegant with a platter of cheeses chosen from our wide selection of imported and local varieties

BC Cheese Platter

Chosen from our wide selection of more than 60 varieties of local artisan cheeses made here in British Columbia

Classic French Platter

Chosen from our wide selection of more than 200 varieties of French cheeses. Your platter may include such classics as Morbier, Blue d'Auvergne, Comte de Montagne or Camembert

French AOC Cheese Platter

For serious French cheese lovers.

While France makes over 500 wonderful cheeses, only 40 are worthy of the AOC status "Appellation d'Origine Controllee".

Ideas to jazz up your cheese tray...

We have an excellent assortment of fruit based chutneys, spreads, mostardos, fruit jelly's, wine gelee's, tapenades. Excellent for sweetening or spicing up your cheese platter.

English Chutneys	Artichoke & Olive Dip
French Fruit Preserves	Tapenade
Honeycomb	Antipasto
French Honey	Bruschetta
Balsamic Jelly	Italian mostardos
Pepper Jelly	Port wine jelly
Spanish Quince Paste	Palette' sour cherry & lemon balm
Palette Pepper & Fig	Rose petal jelly
Palette Purple Basil Jelly	Piccalilli relish
Dried organic fruits	

Antipasto & Pate Platters

Antipasto Platter

\$45.00

4 Compartment Art Glass Platter

+GST

*Includes vegetable antipasto, vegetable dip and an assortment of imported olives

*Includes small basket of bread and crackers

*Intended to serve 15-20 people, as part of a meal, or part of a reception menu

Charcuterie Platter

Small

15"x12" Art Glass Platter

\$60.00

+GST

*Pates chosen from our selection of exotic game pates, house made terrines, duck rillettes, etc.

Large

*Sliced meats may include prosciutto, locally made Moccia salami, etc

\$110.00

+GST

*Includes one basket of bread and crackers

*Includes cornichons and chutney or fruit spread

*Small: Total of 4 to 5 charcuterie items

*Large: Total of 7 to 8 charcuterie items

Small Charcuterie & Cheese Combo

\$70.00

15"x12" Art Glass Platter

+GST

*Includes 2 charcuterie items, 3 cheeses, cornichons and chutney or fruit spread

*Pates chosen from our selection of exotic game pates, house made terrines, duck rillettes, etc.

*Sliced meats may include prosciutto, locally made Moccia salami, etc

*Includes small basket of bread and crackers

*Intended to serve 10-12 people, as part of a meal, or part of a reception menu

Large Pate & Cheese Combo

\$120.00

18"x18" Art Glass Platter

+GST

*Includes 3 charcuterie items, 5 cheeses, cornichons and chutney or fruit spread

*Pates chosen from our selection of exotic game pates, house made terrines, duck rillettes, etc.

*Sliced meats may include prosciutto, locally made Moccia salami, etc

*Includes large basket of bread and crackers

*Intended to serve 15-20 people, as part of a meal, or part of a reception menu